

ABSTRACT

The invention provides a method of producing a fermented beverage. A starch hydrolysate is fermented in the presence of yeast, a soluble nitrogenous yeast nutrient source, and an enzyme that releases fermentable carbohydrates from the starch hydrolysate to achieve a fermented beverage. The soluble nitrogenous yeast nutrient source is present in an amount sufficient to sustain fermentation of the starch hydrolysate to an inactivating alcohol concentration in the fermented beverage without being rate-limiting in the fermentation. The method can further comprise carbon filtration and ion exchange filtration to substantially remove impurities. A fermented beverage having substantially neutral flavor and substantially neutral odor prepared in accordance with the inventive method also is provided.